



CHATEAU TREYTINS

LALANDE DE POMEROL - VINTAGE 2014



Léon Nony established the Château Treytins estate in the 1950's, but its vineyards were planted in the 19th century by the Count de Kermartin. After Léon Nony's death in 1959, his son, Michel, then his grandson, Jean-Marc, continued his work building up the vineyard estate. In the 1990's, the vat room and cellars were extended and completely renovated to incorporate new techniques and the latest thinking in terms of vinification and ageing, while preserving traditional know-how. In 1997 and 2007, the family extended the vineyards.

SOIL TYPE :

Selection from a vineyard of around 36 hectares located on the geological prolongation of the Pomerol plateau, varied soils (clay, gravel, clay-silt).

AVERAGE AGE OF VINES : Around 29 years old

PLANTING DENSITY : Around 6,000 vines/ha

VINEYARD MANAGEMENT :

Double Guyot pruning, bud removal, sustainable soil enrichment, leaf thinning, green harvesting if necessary, ploughing, managed grass cover, harvesting when the grapes reach perfect maturity.

ENVIRONMENT :

Vine treatments only if necessary (with preference given to more environmentally-friendly products and application methods), effluent treatment, the use of local suppliers when possible, and selective waste management.

VINIFICATION :

Plot selection, sorting of the harvested grapes, full destemming, fermentation in stainless steel temperature-controlled vats, control of the maceration process and vinification temperatures.



BLEND : 70% Merlot, 23% Cabernet Franc, 7% Cabernet Sauvignon.

AGEING : 3% in new oak barrels, 7% in 1 and 2 years old barrels, 90% in vats.

WEATHER CONDITIONS : An early bud break due to a particularly warm winter. Cooler weather in May that extended the flowering process. June was very hot. Summer was variable, with frequent storms and September was wonderful.

PRESS RELEASES (extract) :

. **SILVER MEDAL**, Concours Mondial de Bruxelles 2016 – Belgium, May 2016.

. **GOLD MEDAL**, Gilbert & Gaillard 2017 – « A slightly evolved, but deep ruby hue. The nose offers up lovely ripe fruit reminiscent of red currants and cherries. The palate is harmonious and well put together. It reveals clean, intense fruit with a certain density on the finish. Lovely personality.» France, January 2017.

YIELD : 36 hl/ha

DATES OF HARVEST : From September 24 to October 9.

TASTING NOTES : Bright colour with garnet hues. Expressive nose with pure cherry and spicy aromas. Full-bodied with well-integrated tannins and a soft, sweet finish.

Best drinking time : 2017 - 2021



Edition of June 12, 2018

The abuse of alcohol is dangerous for health. Consume with moderation.

Vignobles Léon Nony - 33500 Néac - France - P. +33 (0)5 57 55 58 58 - www.VLN.FR - INFO@VLN.FR

